



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Chocolate Chip-Almond Cookies

1 cp butter, softened
3/4 cp firmly packed brown sugar
1/4 tsp. almond extract
2 cps. all-purpose flour
1/4 tsp baking powder
1/4 tsp salt
3/4 cp semisweet chocolate mini-morsels
48 whole blanched almonds

Beat first 3 ingredients at medium speed with an electric mixer 2 minutes or until fluffy.

Combine flour, baking powder, and salt; gradually add to butter mixture, beating at low speed until blended. Stir in chocolate morsels.

Shape into 1-inch balls, and place on ungreased baking sheets. Press a whole almond in the center of each cookie.

Bake at 375 degrees for 10 minutes. Cool on baking sheets 1 minute; remove to wire racks to cool completely.